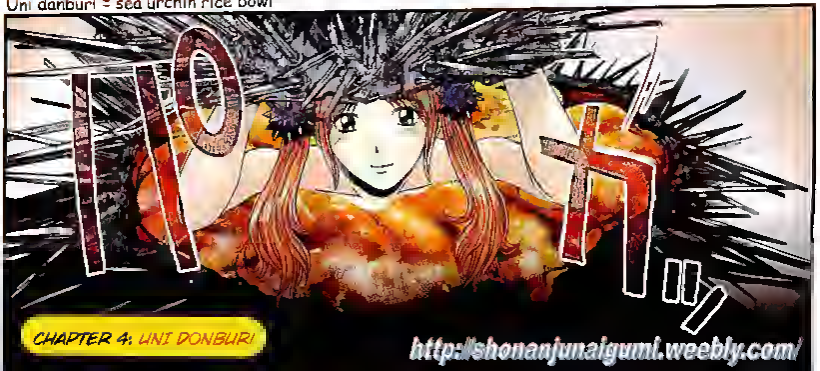
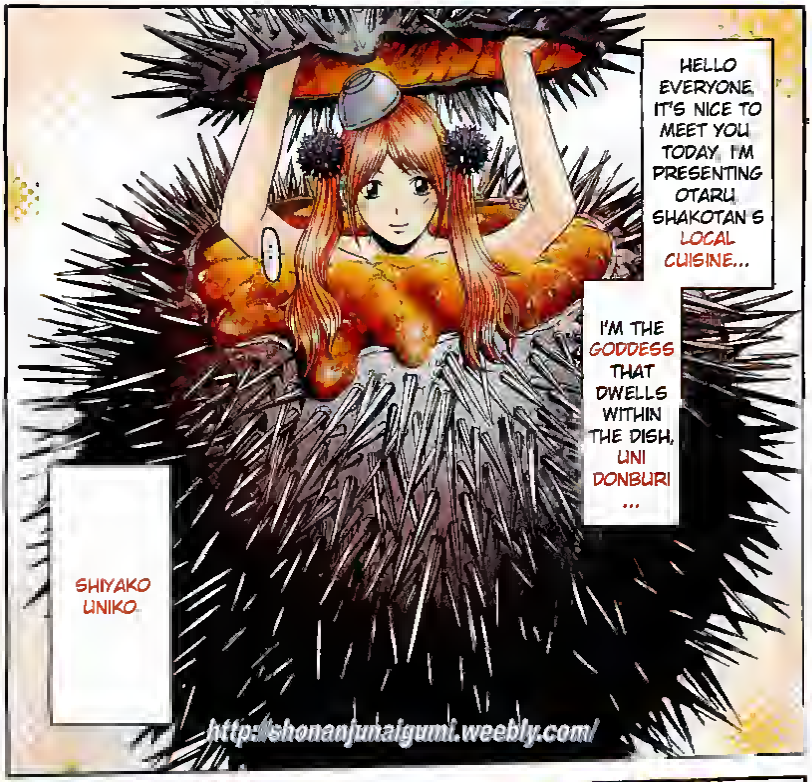
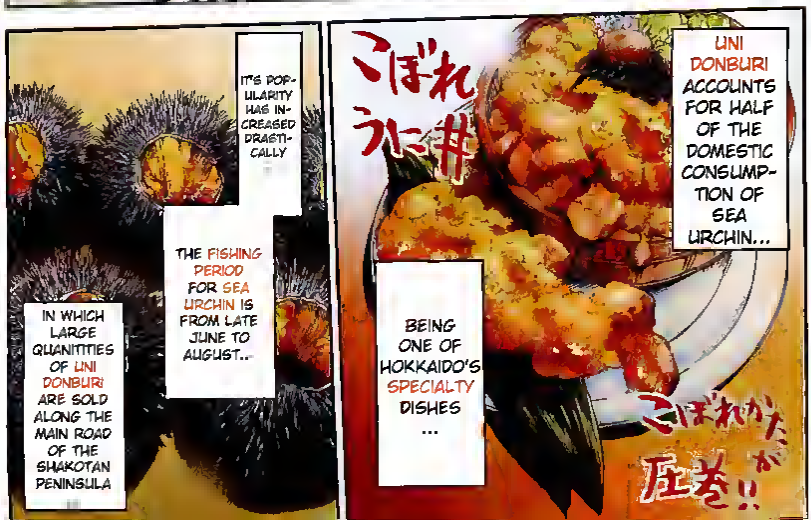
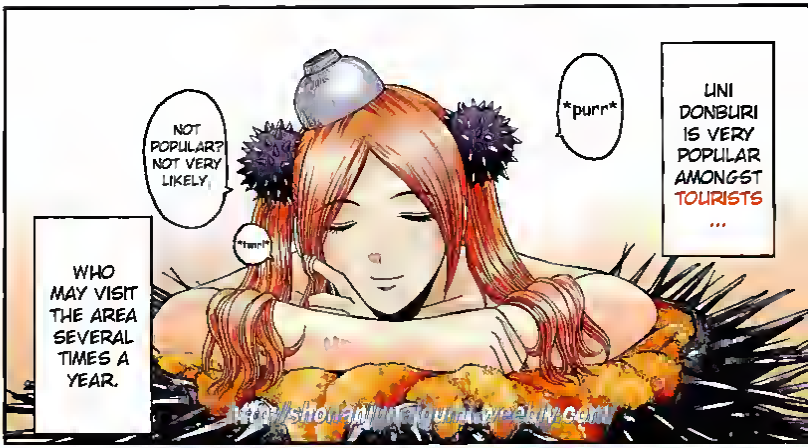
UNI DONBURI FROM OTARU, HOKKAIDO FRESH FROM THE SHAKOTAN PENINSULA.
うにだけにトゲがある神しゃま!?
おいしい神しゃま
Delicious Goddess
ONCE AGAIN, THERE IS A GODDESS THAT RESIDES IN THIS REGIONAL DISH...
藤沢とおる
TORU FUJISAWA PRESENTS

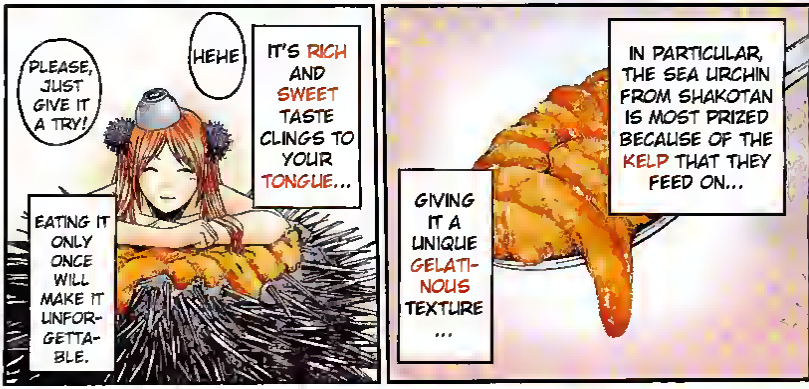
Uni donburi = sea urchin rice bowl

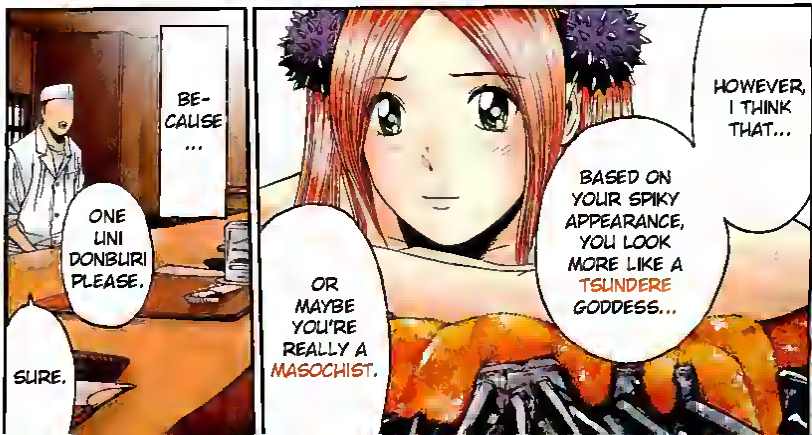


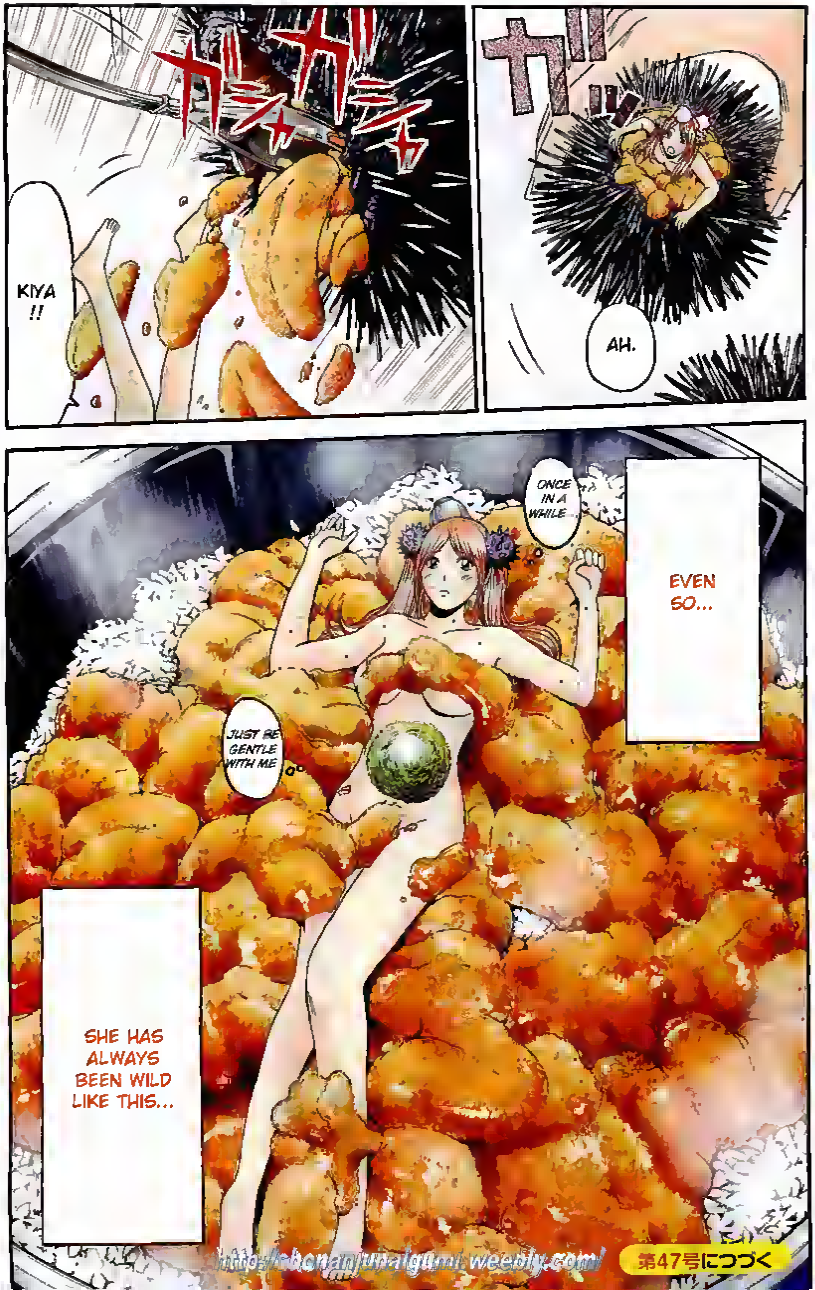

HELLO EVERYONE, IT'S NICE TO MEET YOU TODAY, I'M PRESENTING OTARU SHAKOTAN'S LOCAL CUISINE...
I'M THE GODDESS THAT DWELLS WITHIN THE DISH, UNI DONBURI ...
SHIYAKO UNIKO
http://shonanjunaigumi.weebly.com/


こぼれうに丼
UNI DONBURI ACCOUNTS FOR HALF OF THE DOMESTIC CONSUMPTION OF SEA URCHIN...
BEING ONE OF HOKKAIDO'S SPECIALTY DISHES ...
こぼれかたが圧巻!!
IT'S POPULARITY HAS INCREASED DRASTICALLY
THE FISHING PERIOD FOR SEA URCHIN IS FROM LATE JUNE TO AUGUST..
IN WHICH LARGE QUANITITIES OF UNI DONBURI ARE SOLD ALONG THE MAIN ROAD OF THE SHAKOTAN PENINSULA


UNI DONBURI IS VERY POPULAR AMONGST TOURISTS ...
purr
NOT POPULAR? NOT VERY LIKELY.
twirl
WHO MAY VISIT THE AREA SEVERAL TIMES A YEAR.


IN PARTICULAR, THE SEA URCHIN FROM SHAKOTAN IS MOST PRIZED BECAUSE OF THE KELP THAT THEY FEED ON...
GIVING IT A UNIQUE GELATI-NOUS TEXTURE ...
HEHE
IT'S RICH AND SWEET TASTE CLINGS TO YOUR TONGUE...
PLEASE, JUST GIVE IT A TRY!
EATING IT ONLY ONCE WILL MAKE IT UNFOR-GETTA-BLE.


HOWEVER, I THINK THAT...
BASED ON YOUR SPIKY APPEARANCE, YOU LOOK MORE LIKE A TSUNDERE GODDESS...
OR MAYBE YOU'RE REALLY A MASOCHIST.
BE-CAUSE ...
ONE UNI DONBURI PLEASE.
SURE.



https://chonanjun-igumi.weebly.com/
第47号につづく